

SOTER VINEYARDS

Estates Brut X

SOTER ESTATES. Wines bearing the Estates designation represent the breadth of cru-quality vineyard sites in our holdings. Though wines in this series may contain grapes from any of our Estate *Vineyards, this inaugural release of the Brut X is* made with fruit grown entirely at Mineral Springs Vineyard. Mineral Springs Ranch (MSR) is a 240-acre Biodynamic farm and vineyard in the heart of Oregon wine country. The vineyard consists of 40 acres of Pinot noir and Chardonnay situated along the ridge line of the property.

THE WINE. This wine is a multi-vintage, multi-vineyard, and multi-varietal sparkling wine. Winemaker Chris Fladwood had a goal to create "a most intricate and profound sparkling wine." The composition of this bottling of Brut X is 50% reserve vintages and 50% the 2018 vintage, a complex and expressive year for sparkling wine. Every release of this wine will be unique. Each year the vintage base will be distinct, and each year our reserve wines will be different in age, source, and evolution, adding to the singularity of each bottling.

AROMAS	PRIMARY	FLAVORS

hay honevsuckle yellow apple skin

d'anjou pear golden apple honeyed biscuit

SECONDARY FLAVORS

orange flower blossom hazelnut chalk

FINISH

complex fresh

VARIETALS

60% Pinot noir 40% Chardonnay

VINTAGE

50% 2018

50% Reserve wine

APPELLATION & VINEYARD

Mineral Springs Vineyard, Yamhill-Carlton. Tarren Estate Vinevard. Eola-Amity Hills

FERMENTATION & AGING

50% oak, 50% stainless steel aged 3 years en tirage

Disgorged April 2022 Dosage 3.2g/L

PRODUCTION

339 cases

sotervineyards.com | 503.662.5600

REFLECTIONS

The second edition of our Brut *X* has a delicate nose with hints of hay and almond. While half of this wine is from the 2018 vintage, the remainder is made up of reserve wines, selected from both the 2017 and 2015 vintages. These aged wines contribute complexity and add texture the wine, complementing the core of fresh fruit and acid. The mousse is persistent and carries classic yellow apple, lemon curd and biscuit flavors through a dry, quenching finish.









